

`D-12` Rioja Crianza 2015

Rioja Alta, Rioja, Spain



Grape Varieties	100% Tempranillo
Winemaker	María Barúa
Closure	Natural Cork
ABV	13%
Residual Sugar	2.3g/L
Acidity	5.5g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Founded in 1972, Bodegas LAN lies in the heart of Rioja Alta and boasts one of the most spectacular single-vineyard sites in the region: Viña Lanciano. The name LAN comes from the initials of the three provinces of the Rioja Designation of Origin: Logroño, Álava and Navarra. María Barúa has been the head winemaker and technical director since 2002, and brings both scientific expertise (with an academic background in chemistry in addition to her oenology degree) and local knowledge (having been born and raised in Rioja). Together with her young and energetic team, María focuses on using the latest advances in winemaking to 'express the virtues of the land'.

VINEYARDS

The Vineyards are located in the Rioja Alta or Rioja Alavesa subregions, where grapes are selected from our long standing suppliers. The vines themselves average an age of 30-40-year-old, giving low yields but an excellent concentration of flavour. The vineyards are influenced by the Atlantic climate and production either takes place through the Gobelet or trellis system.

VINTAGE

2015 was characterised by abundant rainfall in the winter and a hot summer, which brought the harvesting period forward. August was marked by more moderate temperatures and an excellent vegetative state with a moderate bud load - factors which endured until harvesting.

VINIFICATION

Fermented in stainless steel tanks at a controlled temperature of 25C in order to maintain aromatic potential and maximize color extraction. Micro-oxygenation and maceration in contact with the lees prior to malolactic fermentation in order to balance the tannins and display a silky mouthfeel. Twelve months in new American and French oak barrels followed by 1 year of rounding in the bottle prior to release. The American oak was sourced in the Appalachians and the French oak in the forests of Chateauroux and Loches. The extra-fine grained wood was air dried for 36 months.

TASTING NOTES

Intense cherry red color with violet hues. Aromas of red fruit and liquorice - characteristic of the Tempranillo variety - combined with cocoa, pastries and hints of floral notes such as violet. Tasty, round and with a silky mouthfeel, the hints of liquorice and black pepper return on the palate in its persistent finish.